



EASY-Bake Ultimate Oven FAQ's

Question: Are replacement baking pans available for the EASY-BAKE Ultimate Oven?

Answer: Yes, replacement baking pans are available for the EASY-BAKE Ultimate Oven.

Please call us at 1-800-327-8264 and we can place your order over the phone using a Visa, MasterCard or American Express.

Please note: Consumers should not use more than one pan at a time in either the baking or cooling chambers.

Question: Are replacement pan tools available for EASY-BAKE Ultimate Oven?

Answer: Yes, replacement pan tools are available for the EASY-BAKE Ultimate Oven.

Please call us at 1-800-327-8264 and we can place your order over the phone using a Visa, MasterCard or American Express.

Question: Can I use homemade recipes or store bought mixes with my EASY-BAKE Ultimate Oven?

Answer: The EASY-BAKE Ultimate Oven is designed for use with the EASY-BAKE Ultimate Oven mixes, which are specifically formulated and tested for compatibility. Homemade recipes and store bought mixes should not be used with the EASY-BAKE Ultimate Oven.

Question: I'm attempting to bake with the EASY-BAKE Ultimate Oven, but the mixes are not cooking properly. How can I correct this?

Answer: Please make sure that both the inlet & exit doors are closed properly and that the pan has been inserted properly – wide side first versus shorter end first. Here are some other areas to consider:

- Ensure that the oven is pre-heated for 20 minutes
- Refer to the instructions for the proper measurements
- Make sure the batter is only up to the fill line

Question: What do I do if my cake batter is too thick?

Answer: Please add a couple of drops of water and stir.

Question: My food keeps sticking to the pans, how do I get it out?

Answer: Hasbro advises spraying the pans with cooking spray before adding the batter & using a toothpick to loosen the sides after cooking. Please make sure that the pan is cool before handling.

Question: Where can I learn more about the EASY-BAKE brand allergy and past recalls?

Answer: Please contact us via LIVE CHAT, EMAIL by clicking on the link

<http://www.hasbro.com/customer-service/contacts/> or toll-free at 1-800-327-8264.

Telephone and Live Chat hours are Monday-Thursday 8:00 AM-5:00 PM EST and Friday 8:00 AM-1:00 PM.

Allergen statement – Mixes contain WHEAT, MILK, EGG, SOY and trace amounts of PEANUTS, TREE NUTS, and SULFITES.

Question: What is the shelf life of the EASY-BAKE Ultimate Oven mixes?

Answer: The EASY-BAKE Ultimate Oven mixes are non-perishable, but for best results and flavor, should be used within a timely manner. Please note: This is only for unopened mixes. Mixes should be used once they are open.

Question: What are the ingredients in EASY-BAKE Ultimate Oven mixes?

Answer: Please consult the product packaging to determine the ingredients in the EASY-BAKE Ultimate Oven mix you have. If you no longer have the packaging, please contact us via LIVE CHAT, EMAIL by clicking on the link <http://www.hasbro.com/customer-service/contacts/> or toll-free at 1-800-327-8264. Telephone and Live Chat hours are Monday-Thursday 8:00 AM-5:00 PM EST and Friday 8:00 AM-1:00 PM.

Question: Are EASY-BAKE Ultimate Oven mixes Kosher?

Answer: The EASY-BAKE Ultimate Oven mixes are not Kosher.

Question: I have lost my instructions, where can I get replacement instructions?

Answer: Please click on the following link to download the EASY-BAKE Ultimate Oven instructions http://www.hasbro.com/easy-bake/en_US/play/browse.cfm?Items=50 .

Question: Are the eggs in your EASY-BAKE Ultimate Oven mixes pasteurized?

Answer: Yes, they are pasteurized as required by the USDA.

Question: Why doesn't the timer on the EASY-BAKE Ultimate Oven work?

Answer: The timer that is on the EASY-BAKE Ultimate Oven is a sticker for decorative purposes only.

Question: Where can I learn more about the EASY-BAKE brand?

Answer: Please visit www.easybake.com for more information about the EASY-BAKE brand.

Question: What is the difference between the EASY-BAKE Ultimate Oven and the EASY-BAKE Oven & Snack Center?

Answer: The EASY-BAKE Ultimate Oven utilizes a heating element similar to a conventional oven and features a larger cooking chamber and bigger baking pan giving tweens the opportunity to bake more delectable treats than the EASY-BAKE Oven & Snack Center. In addition, there is an extended menu that includes treats such as cookies, red velvet cupcakes, checker cakes, pizza, pretzels, cinnamon twists and brownie sticks (refills each sold separately).

Question: Why wouldn't I just use a real oven?

Answer: The EASY-BAKE brand is a fashionable fun food brand that inspires tweens to bake, share and show their creativity and expertise through an immersive brand experience.

Question: Where is the best place to use the EASY-BAKE Ultimate Oven?

Answer: The EASY-BAKE Ultimate Oven is recommended for use by children over the age of 8 in the kitchen. Adult supervision is required.

Question: Can I use my old EASY-BAKE Oven pans & pan tool?

Answer: No, unfortunately due to the larger cooking chamber and new design, they are not compatible.

Easy-Bake

50th
ANNIVERSARY
est. 1963



TODAY

A pop culture staple since its introduction in 1963 and one of Hasbro's top-selling items of today, EASY-BAKE brand ovens continue to be cherished favorites for bakers-in-the-making. In 50 years, more than 30 million EASY-BAKE brand ovens have been sold and more than 150 million mix refills used.

Since 1963, there have been 12 different EASY-BAKE oven models introduced in a wide variety of colors, each design reflecting the popular kitchen styles of its time. In 2013, the beloved EASY-BAKE brand celebrates 50 years of classic kitchen play — here's a look back at a sweet history that expands over half a century:



1963: America's first working toy oven debuted as a turquoise range with a carrying handle and pretend stovetop. Invented by designers at Kenner Products (now owned by Hasbro) the oven sold for \$15.95.



1967: By its fifth birthday, EASY-BAKE had become a household name. Accessories like the EASY-BAKE Bubble-Gum Set, EASY-POP CORN POPPER, and EASY-BAKE Candy-Bar Set let kids bake a variety of new recipes in their ovens. For the cooks that craved something more savory, the EASY-BAKE KIDDIE DINNERS Set offered a complete meal in a tray partitioned like a mini TV-dinner, including meat and macaroni, peas, and carrots.



1968: One of America's top names in food, Betty Crocker, joined the fun with a line of miniature boxed mixes created specifically for EASY-BAKE ovens. Children were cooking up their own tiny versions of popular treats, from Devil's food cake to Bisquick pancakes.



1971: Avocado green was the popular color in kitchens across America, and three EASY-BAKE models were introduced in the stylish hue: the PREMIER EASY-BAKE oven, the floral detailed CONTEMPORARY EASY-BAKE oven, and the SUPER EASY-BAKE oven, which baked cakes twice as big as before in double-size slide-through pans. By year's end, more than five million EASY-BAKE ovens had been sold.

Easy-Bake

50th

ANNIVERSARY
est. 1963



1973: To celebrate its tenth year on the market, the EASY-BAKE oven got a fashionable update in bright "poppy red" with tartan accents.



1974-1977: Line extensions in the mid-70s included the EASY-BAKE Potato Chip Maker, EASY-BAKE Pizza Maker, and the EASY-BAKE Baking and Decorating Set, which let bakers-in-the-making add a bit of frosting flair to their culinary creations.



1979: As microwave ovens became a kitchen staple, the EASY-BAKE oven remained on trend with a redesign that looked just like a real microwave. The MINI-WAVE oven baked cakes, cookies, and other delectable snacks faster than any EASY-BAKE oven before it.



1981: The EASY-BAKE brand entered the '80s with a sleek orange, white and brown oven that used one 100-watt bulb and came with two slide-thru baking pans, a pan pusher and tasty mixes. New mixes included the EASY-BAKE Brownie & Cookie Set, the EASY-BAKE Cake & Frosting Set, the EASY-BAKE Deluxe Baking Set and a Strawberry Shortcake® bake set.



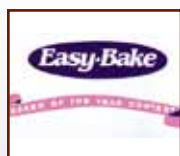
1991: The EASY-BAKE brand became part of the Hasbro family through the Company's purchase of Kenner. In addition to an updated EASY-BAKE oven, the EASY-BAKE Super Treat Center was introduced, which allowed kids to make their very own ice cream, ice pops, soda, and fudge candy. An accompanying recipe book contained more than 80 delicious recipes.



1993: The EASY-BAKE oven celebrated 30 years by unveiling the first EASY-BAKE Oven & Snack Center, a contemporary white, black, and hot pink oven equipped with a special warming tray that could melt tasty toppings like nacho cheese, marshmallow, and more.



1996: The EASY-BAKE Mix'n Make Center was introduced, the only kitchen toy with a real working mixer and blender which enabled kids to make desserts and drinks.



1998: For EASY-BAKE's 35th birthday, the first national search for the EASY-BAKE "Baker of the Year" was launched at the 95th American International Toy Fair in New York. In October, nine year-old Lindsey Thompson of Little Rock, Ark. won the first ever "Baker of the Year" award for her recipe entitled "Toffee Trifle Cake."



1998-1999: New EASY-BAKE bake sets were added, featuring classics such as Kellogg's Pop-Tarts®, M&M's®, Dunkin' Donuts® and OREO®, and offering kids the latest in delicious flavors for their baking treats.



2002: The QUESY BAKE COOKERATOR let kids create ooey, gooey, gross-looking treats like Dip N Drool Dog Bones and Mud N Crud Cake.

Easy-Bake

50th

ANNIVERSARY

est. 1963



2003: EASY-BAKE turned 40 years old and celebrated the monumental year with the introduction of the EASY-BAKE REAL MEAL Oven, which allowed kids to make an entire meal – from appetizer to dessert. For the first time in EASY-BAKE history, there was no light bulb required...just plug 'n play! In addition, "The EASY-BAKE Oven Gourmet" was published, highlighting 32 original EASY-BAKE recipes from culinary superstars like Bobby Flay, Mark Bittman, and Rick Bayless.



2006: The EASY-BAKE Oven was inducted into the National Toy Hall of Fame.



2007: EASY-BAKE Essentials hit the market, a line of accessories 'essential' to the success of any aspiring baker! The tasteful line included everything a young gourmet needed, from a rolling pin to measuring cups to a colorful chef's hat.



2009: The EASY-BAKE oven returned to its original aqua color with the classic side-loading EASY-BAKE Oven and Snack Center.



2010: Ordinary kitchens became gourmet bake shops with the EASY-BAKE MICROWAVE & STYLE DELUXE DELIGHTS Cake and Cookie Kit, a deliciously fashion forward microwavable bake set that offered kids the opportunity to show off their creativity with edible works of EASY-BAKE art, cooked in the microwave in seconds.



2011: The EASY-BAKE brand retired the light bulb and introduced a way for chefs-in-training to bake up tasty treats with the EASY-BAKE Ultimate Oven, which uses a heating element similar to a conventional oven. Plus, a larger cooking chamber and bigger baking pan meant kids can cook even more EASY-BAKE treats.



2013: Hasbro, Inc. celebrates 50 years of classic kitchen play with the iconic EASY-BAKE brand. To commemorate this milestone anniversary, the EASY-BAKE brand will 'mix things up' and unveil a new color scheme for its popular EASY-BAKE Ultimate Oven: a sleek silver, blue, and black model. Also available this year, the EASY-BAKE Ultimate Decorating Pen Kit allows bakers to turn their delicious treats into beautiful masterpieces.



Easy-Bake

Ultimate OVEN

BAKING STAR
edition

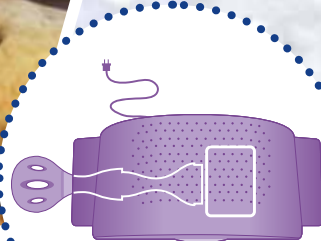
Chocolate Chip Cookies
Mix

Red Velvet Cupcakes
Mix

Cheese Pizza
Mix

Look for these
REFILL PACKS
and more!

Each sold separately.
Subject to availability.



Pan in
cooling chamber

12 After your cakes have cooled, remove them from the pan. Spread frosting on the top of the cakes and sprinkle with rainbow sugar crystals. **Save half the frosting and crystals for your second batch.**

11

Use the pan tool to slide the baking pan out of the oven.

When finished, turn off and unplug oven.

10

Use the pan tool to push the pan all the way through into the cooling chamber. Let cool for 5 minutes. **Do not leave pan tool in oven.**

9

Bake for 12 minutes.

Look inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use pan tool to push it shut. If you pushed the pan too far, just push the pan into the cooling chamber and start again.

8

Use the pan tool to push the pan into the baking chamber. **Stop when the baking line on the handle lines up with the edge of the baking slot.**

7

Make sure the cakes are not higher than the edge of the pan. If they are, press down to flatten more. Place baking pan into the baking slot.

6

Press each ball down using the palm of your hand to make 6 flat cakes. If needed, put a drop of water on your finger and smooth out any cracks.

Split one of the pieces into 6 smaller pieces. Roll each piece in your hands until smooth and round (about 1 inch thick).

5

Sprinkle flour on your hands, and roll mixture into a ball. Split the ball in half to make 2 equal pieces.

4

Stir and press the mixture together until it's thick and doughy.

3

Make the dough:

Pour 1 chocolate brownie mix and 1 1/2 teaspoons of water into a bowl.

2

Spray the baking pan with cooking spray, and spread it evenly. Set aside.

1

Plug in your EASY-BAKE® Ultimate Oven, and turn it on. Preheat for 20 minutes.

Mini Sparkle Cakes

Makes 12 Sparkle Cakes, baked 6 at a time

Included:

- baking pan
- pan tool
- 1 EASY-BAKE® chocolate brownie mix
- 1 EASY-BAKE® vanilla frosting mix
- 1 packet rainbow sugar crystals

From your kitchen:

- cooking spray
- measuring spoons
- mixing bowl & spoons
- kitchen timer
- water
- plastic sandwich bag (optional)
- wax paper or plastic mat
- scissors (optional)
- flour (optional)

Make the frosting:

Pour 1 vanilla frosting mix and 1 1/4 teaspoons of water into a bowl. Stir until smooth. Set aside.

Tip: For extra style, spoon frosting into a plastic sandwich bag. Cut one end with scissors, and create your own unique designs.

Easy-Bake

Ultimate OVEN

Gather your ingredients
& start baking!



Easy-Bake

Ultimate OVEN

Gather your ingredients & start baking!



Tip:
For extra style, spoon frosting into a plastic bag, cut a small hole in one corner, and squeeze swirls of frosting onto cupcakes. Start on the outer edge of each cupcake and squeeze out frosting in a spiral pattern toward the center.



11

Spread frosting over the tops of cooled cupcakes.

10

Make the frosting:
Pour 1 pink frosting mix and 1 teaspoon of water into a bowl. Stir until smooth.



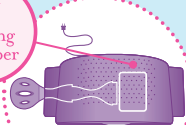
9

Use the pan tool to slide the baking pan out of the oven.

Repeat steps to make 6 more cupcakes.

When finished, turn off and unplug oven.

Pan in cooling chamber



8

Use the pan tool to push the pan all the way through into the cooling chamber. Let cool for 5 minutes. **Do not leave pan tool in oven.**

12

Sprinkle the frosted cupcakes with sugar crystals, and serve them in paper wrappers.

Enjoy!

Red Velvet Cupcakes

Makes 12 mini cupcakes, baked 6 at a time

Included:

- cupcake pan
- baking pan
- pan tool
- cupcake wrappers
- 1 EASY-BAKE red velvet cake mix
- 1 EASY-BAKE pink frosting mix
- 1 EASY-BAKE rainbow sugar crystals packet

From your kitchen:

- cooking spray
- measuring spoons
- mixing bowls
- kitchen timer
- water
- plastic sandwich bag (optional)
- wax paper or plastic mat
- spoons or spatulas
- paper towels
- scissors (optional)

1

Plug in your EASY-BAKE® Ultimate Oven, and turn it on. Preheat for 20 minutes.

2

Spray the cupcake pan with cooking spray, and spread it evenly. Set aside.

3

Make the batter: Pour 1 red velvet cake mix and 1 tablespoon of water into a bowl. Stir until smooth.



4

Use half of the batter to fill the cupcake pan (save the other half for your second batch). Do not fill higher than top of pan.



5

Place the cupcake pan on the baking pan.

Then place the baking pan in the baking slot.



6

Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.



Look

inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use pan tool to push it shut. If you pushed the pan too far, just follow steps 8 and 9, and start again.

7

Bake for 10 minutes.



Easy-Bake

Ultimate OVEN

Gather your ingredients
& start baking!

Dessert Dippers

Each mix makes 2 brownies or 2 pretzels



1 Plug in your EASY-BAKE® Ultimate Oven, and turn it on. Preheat for 20 minutes.

2 Spray the baking pan with cooking spray, and spread it evenly.

Choose or make both!

3 **Brownies:** Pour 1 chocolate brownie mix and 1½ teaspoons of water into a bowl.

Pretzels: Pour 1 cinnamon stick pretzel mix and 4 teaspoons of water into a bowl.

Stir and press the mixtures together until you form the dough.

4 Shape the dough into a ball. If the dough is too crumbly, add some water by wetting your fingers.

5 Split dough into 2 pieces

6 Roll the dough into log shapes.

7 Lightly spray the shape molds with cooking spray. Then press the rolled pieces of dough into the shape molds.

8 Use a toothpick to loosen the corners, and start to peel the dough out.

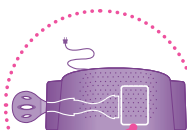
9 Turn the mold over, and finish peeling the dough out onto the baking pan. Place pan in the baking slot.

10 Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.

11 Bake for 12 minutes.

12 When the baking time is done, use the pan tool to push the pan into the cooling chamber. Let it cool for 5 minutes.

13 Use the pan tool to slide the pan out of the oven. Repeat steps to make all of your brownies and pretzels. When finished, turn off and unplug oven.



Pan in cooling chamber

Look inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use pan tool to push it shut. If you pushed the pan too far, just follow steps 12 and 13, and start again.



Baking line



Decorate for your party!

Chocolate Dip

1 Pour 1 chocolate dip mix and 4 teaspoons of water into a bowl. Stir until smooth.

2 Serve the chocolate dip with your freshly baked brownies and sweet pretzels!

Enjoy!



Easy-Bake

Ultimate OVEN

Gather your ingredients
& start baking!

Read this first!

Not making all of our pizza fills today? Save half of your marinara sauce, garlic herb cheese mix and egg wash mix for next time. Split the mix in half and use half the amount of water from the recipe. Store the rest in re-sealable plastic bags.

Rockin' Guitar

1 pizza dough mix = 1 guitar pizza fill



1 Plug in your EASY-BAKE® Ultimate Oven, and turn it on.
Preheat for 20 minutes.

2 Make the sauce: Pour 1 marinara sauce mix and 1½ teaspoons of water into a bowl.
Stir until smooth, and set aside.



3 Make the cheese: Pour 1 garlic herb cheese mix and 1½ teaspoons of water into a bowl.
Stir until smooth, and set aside.



4 Make the glaze: Pour 1 egg wash mix and 2 tablespoons of water into a bowl.
Stir well, and set aside.



5 Make the pizza dough: Pour 1 pizza dough mix and 1 tablespoon of water into a bowl.
Stir and press the mixture together until you form the dough.



6 Shape the dough into a ball. If the dough is too crumbly, add some water by wetting your fingers.
Split the dough into 2 pieces.



7 Lightly spray the guitar mold with cooking spray.
Press 1 piece of dough into the mold.

8 Spread a little bit of marinara sauce, then cheese in the middle of the dough.

9 Flatten the other piece of dough, and lay it on top. Press the dough together around the edges.



11 Use a pastry brush or your finger to spread some glaze on top of the dough. Place pan in the baking slot.



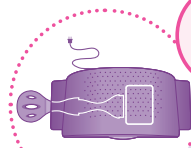
10 Use a toothpick to loosen one corner. Then slowly peel the dough out and place on the sprayed baking pan.



12 Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.



13 Bake for 12 minutes. When done, use the pan tool to push the baking pan into the cooling chamber. Let cool for 5 minutes.



14 Use the pan tool to slide the pan out of the oven. When finished, turn off and unplug oven.
Enjoy!



Baking line
Look inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use pan tool to push it shut. If you pushed the pan too far, just follow steps 13 and 14, and start again.



Easy-Bake

Ultimate OVEN

Gather your ingredients
& start baking!

Read this first!

Not making all of your pizza fills today? Have half of your marinara sauce, garlic herb cheese and egg wash mixes for next time. Split the mix in half and use half the amount of water from the recipe. Store the rest in re-sealable plastic bags.

Rockin' Heart & Skull

1 pizza dough mix = 1 heart pizza fill + 1 skull pizza fill



1 Plug in your EASY-BAKE® Ultimate Oven, and turn it on. Preheat for 20 minutes.

2 Make the sauce: Pour 1 marinara sauce mix and 1½ teaspoons of water into a bowl. Stir until smooth, and set aside.



3 Make the cheese: Pour 1 garlic herb cheese mix and 1½ teaspoons of water into a bowl. Stir until smooth, and set aside.



4 Make the glaze: Pour 1 egg wash mix and 2 tablespoons of water into a bowl. Stir well, and set aside.



5 Make the pizza dough: Pour 1 pizza dough mix and 1 tablespoon of water into a bowl. Stir and press the mixture together until you form the dough.



6 Shape the dough into a ball. If the dough is too crumbly, add some water by wetting your fingers. Split the dough into 4 pieces.



7 Lightly spray the heart and skull molds with cooking spray. Press 1 piece of dough into each mold.

8 Spread a little bit of marinara sauce, then cheese in the middle of the dough.

9 Flatten the other 2 pieces of dough, and lay them on top. Press the dough together around the edges.



10 Use a toothpick to loosen one corner. Then slowly peel the dough out and place on the sprayed baking pan.



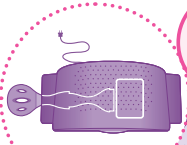
11 Use a pastry brush or your finger to spread some glaze on top of the dough. Place pan in the baking slot.



12 Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.



13 Bake for 12 minutes. When done, use the pan tool to push the baking pan into the cooling chamber. Let cool for 5 minutes.



14 Use the pan tool to slide the pan out of the oven. When finished, turn off and unplug oven.

Enjoy!

Look inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use pan tool to push it shut. If you pushed the pan too far, follow steps 13 and 14, and start again.



Easy-Bake

Ultimate OVEN

Gather your ingredients
& start baking!

Read this first!

Not making all of your pretzels today? Save half of your mix to cheese and herb mix for next time. Split the mix in half and use half the amount of water from the recipe. Store the rest in re-sealable plastic bags.

Party Pretzel Dippers

Each pretzel mix makes 4 chips or 8 bits



1 Plug in your EASY-BAKE® Ultimate Oven, and turn it on.
Preheat for 20 minutes.

2 Spray the baking pan with cooking spray, and spread it evenly.

3 Pour 1 pretzel mix and 4 teaspoons of water into a bowl. Stir and press the mixture together until you form the dough.

4 Use your hands to shape the dough into a ball.
If the dough is too crumbly, add some water by wetting your fingers.

5 **For Chips:** Split the dough into 4 equal pieces. Spray the chip molds with cooking spray. Then press the dough into the molds.

For Bits: Split the dough into 8 equal pieces. Spray the bits mold with cooking spray. Then press the dough into the bits mold.

6 Use a toothpick to loosen one corner, and then slowly peel the dough out.

7 Place 2 chips or 8 bits on the sprayed baking pan.

8 Make the glaze: Pour 1 egg wash mix and 2 tablespoons of water into a bowl. Stir well.

9 Use a pastry brush or your finger to spread some glaze on top of the dough. Sprinkle the glazed dough with salt. Place pan in the baking slot.

10 Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.

11 Bake for 12 minutes.

12 When the baking time is done, use the pan tool to push the baking pan into the cooling chamber. Let it cool for 5 minutes.

13 Use the pan tool to slide the pan out of the oven.
Repeat steps to make all of your pretzel mixes. When finished, turn off and unplug oven.

Pan in cooling chamber

Look inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use pan tool to push it shut. If you pushed the pan too far, just follow steps 12 and 13, and start again.

Baking line

Choose chips, bits or make both!



Easy-Bake Ultimate OVEN

Gather your ingredients
& start baking!

Nacho Cheese Sauce

1 Pour 1 nacho cheese sauce mix and 4 tablespoons of water into a bowl.

Stir until smooth.

2 Dip your pretzel chips and bits in the cheese sauce.

Enjoy!



Try this!

Pretzel Twists

1 Split the dough into 6 pieces.



2 Roll each piece into a rope.



3 Cross the ends.



4 Cross again.



5 Fold the ends down.



6 Glaze, salt and bake.



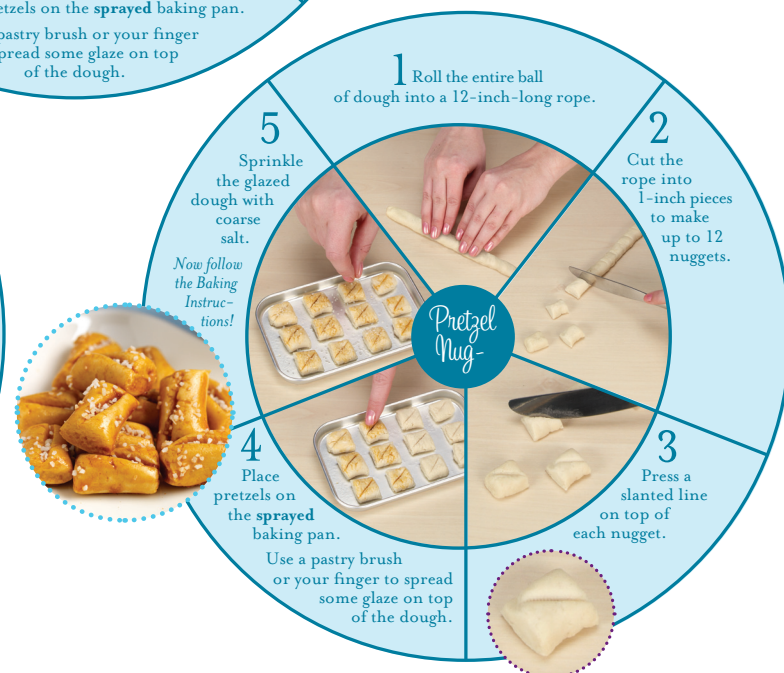
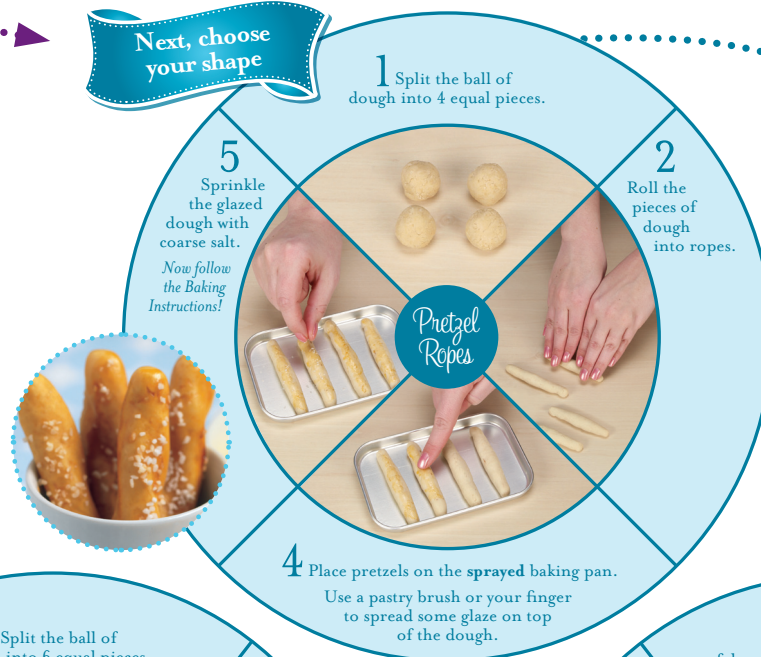
Easy-Bake Ultimate OVEN

Gather your ingredients
& start baking!

Start by making
your dough!



Next, choose
your shape



Easy-Bake

Ultimate OVEN

Gather your ingredients
& start baking!

Check-out the
Advanced tip
on the right!

12

Frost the cake:
Spread the chocolate
frosting over the top and
sides of the cake.

Enjoy!

1

Plug in your
EASY-BAKE® Ultimate Oven,
and turn it on.
Preheat for 20 minutes.

2

Spray the
baking pan with
cooking spray, and
spread it evenly.

3

Make the batter:

- Pour 1 devil's food cake mix and 1 tablespoon of water into a bowl.
 - Pour 1 strawberry cake mix and 1 tablespoon of water into a different bowl.
- Stir both mixtures with spoons until smooth.

4

Fill the pan:
Pour the devil's food cake batter into one side of the baking pan, and pour the strawberry cake batter into the other side of the pan.

5

Spread the
batter evenly so
that the flavors
meet in the
middle.

6

Use the pan
tool to push the
pan into the baking
chamber. **Stop when the
baking line on the handle
lines up with the edge of
the baking slot.**

Bake for 16
minutes.

7

Use the pan tool to push
the pan all the way through
into the cooling chamber.
Let cool for 5 minutes.
**Do not leave pan
tool in oven.**

8

Use the pan
tool to slide
the baking pan
out of the oven.

9

Slide a
toothpick or
butter knife
around the edge
of the cake to
loosen it.

10

Turn the
pan upside
down and tap
gently until the
cake falls out.

11

**Make the
frosting:** Pour 1
chocolate frosting
mix and 1 teaspoon
of water into
a bowl.
Stir until
smooth.

Devil's Food & Strawberry Cake

1 devil's food cake mix + 1 strawberry cake mix = 1 cake

From EASY-BAKE:

- baking pan
- pan tool
- 1 devil's food cake mix
- 1 strawberry cake mix
- 1 chocolate frosting mix

From your kitchen:

- cooking spray
- measuring spoons
- mixing bowls
- kitchen timer
- water
- wax paper or plastic mat
- spoons or spatulas
- paper towels
- toothpick or butter knife

Pan
in
cooling
chamber

Baking
line

Look
inside oven
to make sure metal
doors are closed on
both sides. If one door
is slightly open, use pan
tool to push it shut. If
you pushed the pan too
far, just follow steps 8
and 9, and start
again.

Easy-Bake

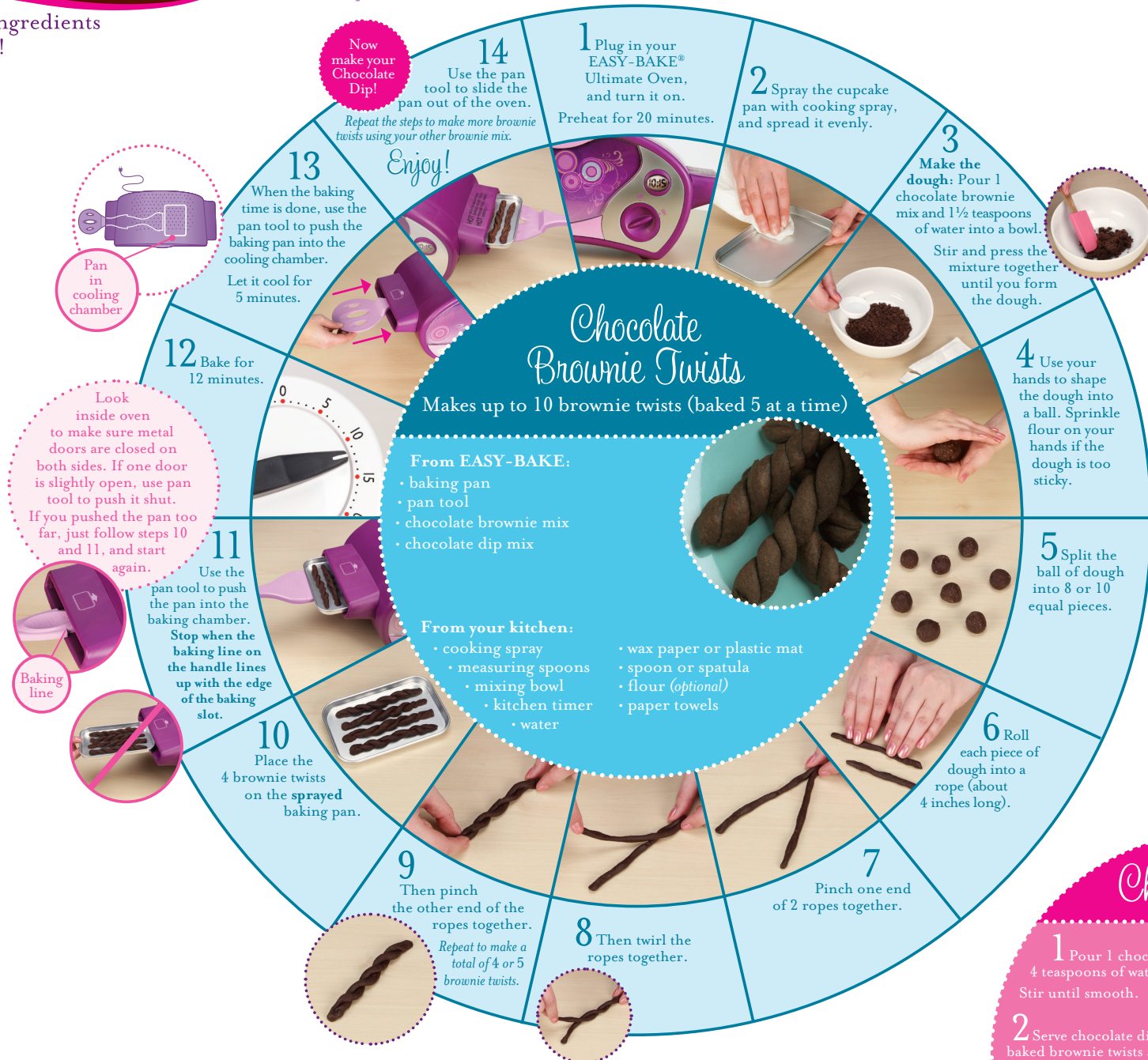
Ultimate OVEN

Gather your ingredients
& start baking!



Easy-Bake Ultimate OVEN

Gather your ingredients
& start baking!



Pan in cooling chamber

Look inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use pan tool to push it shut. If you pushed the pan too far, just follow steps 10 and 11, and start again.

Baking line

Easy-Bake

Ultimate OVEN

Gather your ingredients
& start baking!



Chocolate Dip

- 1 Pour 1 chocolate dip mix and 4 teaspoons of water into a bowl. Stir until smooth.
- 2 Serve chocolate dip with your freshly baked brownie twists and pretzel twists!

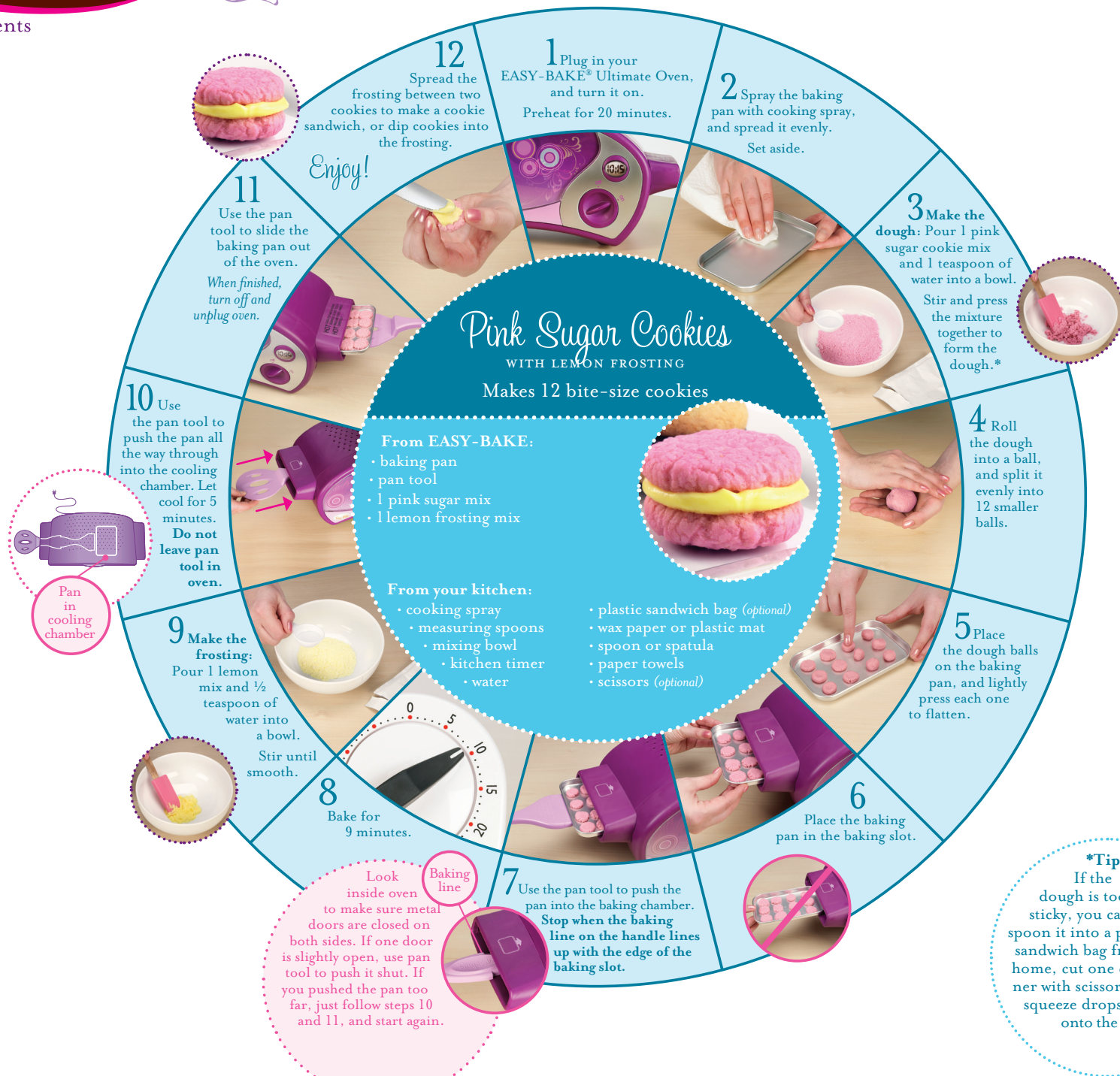
Easy-Bake Ultimate OVEN

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Easy-Bake

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